

TIME LIMIT ENDS TONIGHT FOR ENTRIES IN EVENING LEDGER SCHOOL OF COOKERY

Young Folk Competing in Culinary Art for Valuable Prizes Swell Throng That Hears Expert and Sees Her Demonstrate Truth of Her Kitchen Instruction—More Than 1500 Entries by Children Arranged in Exhibit in Horticultural Hall—Large Space on Many Tables for Display of Bread, Cookies, Biscuits and Sponge Cake.

This is the big day of the Evening Ledger Free Cooking School and Cookery Contest at Horticultural Hall, Brook street below Locust.

The entries in the baking contest are being delivered from 9 o'clock this morning to 7 o'clock this evening. The attendance at the lectures has been growing steadily, and the children who bring their exhibits for the contest and those who accompany them are expected to increase the attendance to make a new record crowd.

One of the large rooms on the second floor of Horticultural Hall has been set aside for the exhibition of entries in the cooking contest. Arrangements have been made for the display of more than 1500 separate exhibits. Large tables with the names of the various schools displayed on signs, will make it easy for children, their relatives and friends to locate exhibits.

Just in front of the room in which the exhibits are to be seen and in the main corridor the first, second, third and fourth prizes in the several divisions of the contest are being shown. Large signs make clear for what the various prizes are to be given.

The children who are entered in the contest are invited to visit the hall any time during the remainder of the week. They, with their friends, relatives and other children are asked to hear Mrs. Carroll's lectures.

During her lecture yesterday afternoon, Mrs. Anna A. Carroll, the cooking expert, lecturer and demonstrator, who is conducting the Evening Ledger Free Cooking School some excellent hints about handling the marketing.

Mrs. Carroll said that this feature of home direction is an important in domestic life as the functions of the buyer in a big business institution. In other words, she said, the housewife is usually the purchasing agent for the home, and she should be as careful, should take as much pains to learn scientific buying as the purchasing agent of a business concern.

RESULTS BY TELEPHONE.

In this connection, she said, the housewife should learn how to get first-class results from ordering by telephone, as it is not always possible for the housewife to leave her other duties and go to the market. The principal feature of ordering by telephone, as outlined by Mrs. Carroll, lies in the ability of the housewife to impress upon the merchant the idea that she knows her business thoroughly and that every article delivered at her door must be satisfactory.

In many instances merchants have sent vegetables, meats and other kitchen supplies which were not up to standard because they had the impression that they could deceive the woman with whom they were dealing.

Mrs. Carroll suggested to her audience that it is usually not worth while to attempt to buy cheap things without first seeing them, as usually the cheap produce proves to be worth just about what was paid for it. The result of such buying, she said, often is poor meals or meals lacking in nutritious quality.

The following are the recipes for the menu cooked by Mrs. Carroll during this afternoon's lecture:

TODAY'S RECIPES.

FILLET OF SOLE (Creole style)—Spray with salt, pepper and melted butter. Place in buttered pan under flame in broiling oven. When brown on one side, turn and brown on the other. Cook slowly, so that fish will be thoroughly done. Place on platter and pour sauce over it.

CREOLE SAUCE—Two cups tomatoes, 1 chopped onion, 1/2 chopped green pepper, paprika, 1 teaspoon salt, 1 teaspoon sugar, 1 tablespoon flour, 1 tablespoon butter. Place the tomatoes, onion, pepper, salt,

PRIZES FOR THE WINNERS IN BIG COOKING CONTEST

Cabinet Gas Ranges, valued at about \$25, made by Philadelphia manufacturers, will be given as first prizes, as follows:

- A \$25 Quality Cabinet Gas Range, offered by the Roberts & Mander Stove Company, for the best sponge cake.
- A \$25 Fortune Cabinet Gas Range, offered by the Thomas, Roberts, Stevenson Company, for the best bread.
- A \$25 Cooksey Cabinet Gas Range, offered by the Hale & Kilburn Company, for the best cookies.
- A \$25 Imperial Excelsior Cabinet Gas Range, offered by Isaac A. Sheppard & Co., for the best biscuits.

Second prizes: Biscuits, Clover Triumph Gas Circulating Water Heater, No. 25 Hand Gas Circulating Water Heater; sponge cake, one barrel of Millbourne Sour cookies, one barrel of King Midas Sour.

Third prize for each division: "Wear-ree" Aluminum Tea Kettle, offered by the Aluminum Cooking Utensil Company, New Kensington, Pa.

Fourth prize for each division: An "Ivins" Comfort Gas Iron, offered by the Ivins Gas Iron Company, Philadelphia.

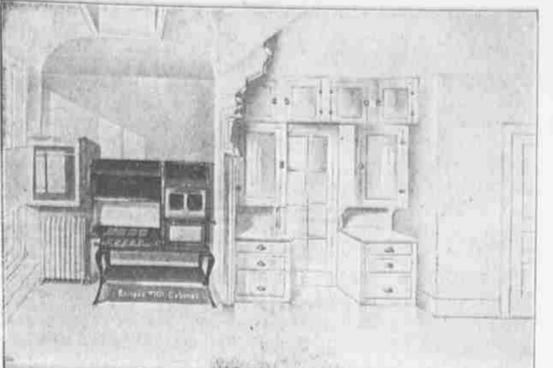
Other suitable prizes will be announced later.

Fairmount Farms Milk settles the milk problem

The Fairmount Farms label on a bottle of milk assures you that the milk you drink is from healthy herds — herds that have been tuberculin-tested. This is your only assurance that the milk you give your family is pure and healthful from the source. Stop the wagon with the letter and be sure of greater wholesomeness, added richness, absolute cleanliness. Supplee milk has "a better flavor."

The Supplee Alderney Dairy

A MODEL MODERN KITCHEN



The noteworthy thing about this kitchen is its combination of many virtues. It incorporates the highest achievement of gas range construction and the latest devices for sanitation and comfort. The kitchen is that of a maker of gas ranges sold in Philadelphia.

papers in a covered sauce pan in upper oven while fish is cooking in lower or broiling oven. Simmer about half an hour and add butter and flour creamed. When these have dissolved, pour over fish and serve.

BAKED POTATOES—Wash and place in broiling oven. Cook about 10 minutes, and when ready to serve break open and mix with butter and paprika.

CREAMED SPINACH—One-half peck spinach, 2 slices bread, 2 tablespoons butter, 2 eggs, 1 teaspoonful salt, 1/2 cup of cream, 1 saltspoonful pepper.

Wash spinach carefully, add a little water and salt. Place in oven, cover saucepan and cook about 20 minutes. Drain, chop fine and add seasoning and cream. Serve with garnish of triangles of toasted bread and hard-boiled eggs.

APPLE SNOW—Four apples, 2 whites of eggs, 2 tablespoons powdered sugar, 1 teaspoonful lemon juice.

Cook apples and rub through sieve. Beat whites of eggs, add sugar gradually and slowly beat in the strained apples. Serve with plain or whipped cream.

LADY BALTIMORE CAKE—One cup butter, 2 cups sugar, 3/4 cups flour, 1 teaspoon rosewater or lemon extract, 1 cup rich milk, whites of 6 eggs, 2 teaspoons baking powder.

ICING—Three cups sugar, 1 cup boiling water, whites 3 eggs, 1 teaspoon vanilla.

Put sugar and water in saucepan, stir until sugar has dissolved. Bring to boiling point and let boil vigorously, without stirring, until syrup will thread when dropped from top of spoon. Put white of eggs in saucepan and beat until stiff.

Four in the syrup gradually while beating constantly and continue the beating until the mixture is nearly stiff enough to spread. Place saucepan containing mixture in a larger saucepan containing a small quantity of boiling water, place over top burner of gas range and cook, stirring constantly (scraping from sides and bottom of pan) until mixture becomes granular around sides of pan. Remove from saucepan of hot water and beat until mixture will hold its shape; then add vanilla.

Place between the layers and on the top layer place cup chopped raisins, 1 cup chopped nut meats and 2 figs cut in dainty little strips. Then cover the top and sides with remainder of icing.

MENU FOR THURSDAY, JUNE 10.

Broiled Lobster Sweetbread Pattie -cttuce Hearts

Wheat Muffins and Hot Biscuits

The judging of the entries in the cooking contest will be started at 9 o'clock tomorrow morning. It is expected that the judges will be busy the greater part of the day. However, if the work is

finished early in the afternoon the public will be admitted to see the exhibits late tomorrow. If the judging is not completed the public will be admitted for a view of the biscuits, bread, cookies and sponge cakes entered in the competition any time after 9 o'clock on Friday and Saturday mornings.

Children who are entering the contest have until 7 o'clock tonight to deliver their entries at Horticultural Hall. If entrance blanks have not been mailed to the Evening Ledger these should be mailed not later than 6 o'clock this evening or may be delivered at the hall when the exhibits are presented.

NOTES FROM MRS. CARROLL'S LECTURE.

Do not season mutton chops until they come out of the oven.

In broiling it makes no difference whether the oven door is open or closed.

It is not necessary to have smoke from the cooking when using the gas range. It is all a matter of proper cooking.

If chops are thin use the wire broiler, but if they are thick use the rack in broiling.

A piece of suet wrapped around the mutton chop before it is cooked adds much to the flavor of the meat. A piece of bacon wrapped in the chop after the bone is taken out will also help the flavor.

When one is worn out and tired, raw eggs are beneficial. One or two eggs are good if one has been through a nervous strain.

In placing large roasts in the broiling oven to roast keep them far from the fire, so that they roast through instead of quickly burning on the outside.

Young peas should be cooked 25 minutes.

HORLICK'S THE ORIGINAL MALTED MILK

The Food-drink for All Ages.

More healthful than Tea or Coffee. Agrees with the weakest digestion. Delicious, invigorating and nutritious. Rich milk, malted grain, powder form.

A Quick Lunch Prepared in a Minute Unless you say "HORLICK'S" you may get a Substitute.

You Roast in Half the Time with this maker of kitchen efficiency—the

FORTUNE Gas Range

"Made in Philadelphia"

Heat spreaders in the broiler that give the quick redhot surface so necessary for successful roasting are another exclusive feature of the Fortune.

On sale at all U. G. I. Offices

Thomas, Roberts, Stevenson Co. PHILADELPHIA



Imperial Excelsior Gas Range "Made in Philadelphia"

This is the range selected as one of the first prizes in the Evening Ledger's Cooking Contest. It includes a box cabinet with warming closet and plate shelf. Large baking and broiling ovens.

For sale by U. G. I. and all their branches, and all good dealers.

ISAAC A. SHEPPARD COMPANY PHILADELPHIA PA.



16 STUDENTS RETURN FROM WAR-TORN ITALY

Sixteen Young Men From Augustinian College at Rome Arrive on Liner Ancona.

Sixteen students from the Augustinian International College at Rome and six prospective brides landed at Vine street wharf in the Delaware River today from the Italian liner Ancona from Genoa and Naples. The ship left Italy two days after war was declared, but was halted near Gibraltar by a British cruiser, whose officers inspected the Ancona's papers before permitting the liner to proceed.

The Ancona carried 28 cabin and 120 steerage passengers. On her return she will carry a large number of Italian reservists going home to join the colors, some from this port and some from New York. Captain Pietro Massardo, in command, says the ship narrowly escaped collision with a French steamship in the Bay of Naples.

Four of the theological students, all of whom will resume their studies at Villaanova, are Philadelphians. They are Cornelius McGinty, of Chestnut Hill; Walter Gough, of 224 Christian street; John McCloskey, of 300 Princeton avenue; Tacony, and Patrick Campbell, of 124 Morris street.

The students decided to complete their work in this country because conditions were so upset by the war in Italy. They say money is "tight" in Italy, and the general impression is that Italy was forced into the war by the clamor of the people. Most Italians believe, according to the students, that Germany intended to make war on Italy at the conclusion of the present struggle to get revenge for Italy's failure to join with Germany and Austria against the Allies. Italians, therefore, clamored for war as a measure of self-protection.

MARRIAGE BROKER HELD FOR IMMIGRATION FRAUD

Accused of Trying to Marry Undesirable to Prospective Citizen.

A much-complicated immigration case, in which a marriage broker and a young fortune hunter figure prominently, came up before United States Commissioner Long today. The prisoner, Abraham Feinstein, of 88 East Moyamensing avenue, was held in \$1000 bail to await the action of the Federal Grand Jury. He is accused of conspiring to defeat the immigration laws.

According to the testimony, a year ago Feinstein invited his sister, Twore Taloloi, and her mother, Leja Taloloi, to leave Russia and come to this country. Feinstein's name before he came to America was Taloloi. He says he chose the Feinstein name because he liked it.

When his sister arrived here the immigration inspectors detained the young woman. Government physicians contended that she was feeble-minded, re-entrance deposited \$1000, guaranteeing that she would not become a public charge.

Months afterward, Feinstein began to play the part of a "Schatchen." He approached Hyman Walaravsky, who lives on Wharton street between 6th and 7th streets. He urged Hyman to marry his sister. He also agreed to pay him \$100 if the marriage should take place. Just about that time Walaravsky was seriously thinking of becoming an American citizen.

Count Beckendorff Killed

PETROGRAD, June 8.—Colonel Count Peter Beckendorff, son of the Russian Ambassador to England, has been killed in action near Kovno. He was attached to the army sent to stem the German advance through the Baltic provinces.

Kensington Pastor Called West

The Rev. George P. Horst, pastor of the Beacon Presbyterian Church, Kensington, has received a call to the pastorate of the Second Presbyterian Church, Portsmouth, Ohio, which has one of the largest congregations in the State. The Rev. Mr. Horst has been pastor of the Beacon Church four years and has increased largely the church's membership.

DERNBURG PLANS TO SAIL SATURDAY FOR NORWAY

Books Passage on Norwegian-American Line Boat.

NEW YORK, June 8.

Dr. Bernhard Dernburg will sail for Norway on Saturday aboard the Norwegian-American liner Bergensford.

Officials of the Norwegian-American Line, at 8 Bridge street, said yesterday that one of the best staterooms aboard the Bergensford had been reserved for Doctor Dernburg and his wife. The reservation was made by a friend of the former German Colonial Secretary.

Doctor Dernburg's private secretary also admitted over the telephone yesterday that the German propagandist, whom of his usefulness, had decided to leave this country. He announced that he would give a public reception at the German Club, at 116 West 85th street, on Friday afternoon, from 4 to 6 o'clock. This will be in the nature of a farewell appearance. It was said that he also would have a heart-to-heart talk with newspapermen.

Hot water, Hard rubbing, Tiresome scrubbing, Ruinous boiling, all unnecessary, if you use

FELS-NAPTHA soap

for washing clothes and doing your housework. Use it in cool or lukewarm water—save fuel.

Quickness—Easiness—Thoroughness. Use the pure, sweet, clean-smelling new Fels-Soap Powder

The Winner in a Class of 25 Cakes

Ivins Baker

Ivins Sponge Cake

Sold by the pound and two or four pound loaves.

A consumer recently counted 25 kinds of loaf cakes on her grocer's shelves. Some were the "faddy" kind—some were plain cakes. Not one was as popular as Ivinsponge—not one could touch Ivinsponge in quality. Sixty-nine years of baking experience and the remarkable Ivins guarantee of purity give Ivinsponge the big demand.

Taste this "Prize-Winning" Cake at the Ivins Booth at Horticultural Hall—also the other popular Ivins products sold by quality grocers